

PIERRE ANDRÉ

Mercurey

History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Pinot Noir

Origin

In the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations of Burgundy.

Vinification

Harvest by hand. Traditional vinification in thermoregulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels between 8 and 12 months.

Soil

The soil consists of limestone containing marl and clay.



Colour

Red with purple highlights.



Nose

The bouquet is pleasant and harmonious, with notes of little fruits and cinnamon.



Palate

The palate is wide on the attack and offers a structured finish that brings typicity and character to this wine.

Recommandations

Perfect with entrecote steak, beef and lamb (braised or stewed - such as beef- bourguignon), slow roasted pork and poultry. The Mercurey also accompanies exotic dishes. Ripened soft cheeses: Camembert, Brie, Pontl'Evêque, Munster, Livarot...

Serving

14-16°C

Cellar potential

Drink within 4 years.



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